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› Sejoy Espresso Machine EM3123 User Manual

Sejoy EM3123

Sejoy Espresso Machine EM3123 User Manual

Model: EM3123

Brand: Sejoy

INTRODUCTION

The Sejoy EM3123 Espresso Machine is a compact and powerful semi-automatic espresso maker designed for home or office use. Featuring a professional 19-bar pressure system and a 1350W boiler, it ensures optimal extraction for rich and fragrant coffee. This versatile machine allows you to prepare a variety of coffee beverages, including espressos, cappuccinos, and lattes, with ease. Its user-friendly design and removable components simplify both operation and maintenance.



Figure 1: The Sejoy EM3123 Espresso Machine in operation, brewing two shots of espresso.

WHAT'S IN THE BOX?

Upon unboxing your Sejoy Espresso Machine, please ensure all components are present and undamaged:

- **Main Body:** The primary unit of the espresso machine.
- **Filter Holder:** Used to hold the coffee filters.
- **Single Cup Filter:** For brewing a single shot of espresso.
- **Double Cup Filter:** For brewing a double shot of espresso.
- **Spoon with Tamper:** A dual-purpose tool for scooping coffee grounds and tamping them down.
- **Removable Water Tank (44oz):** Clear tank for water storage.
- **Detachable Drip Tray:** Collects excess liquid and is easy to clean.

CUP WARMING GRILL

Preheating The Machine While Warming The Cup
Ensures A Delicious Cup Of Coffee.



Durable



Stainless Steel



Warm Cup



Figure 2: All components included with the Sejoy Espresso Machine.

SETUP

1. **Unpacking:** Carefully remove all packaging materials, including any protective tapes or films from the machine and its components. The machine features suction cups on the bottom for stability; ensure they are clean and dry for optimal grip on your countertop.
2. **Water Tank Installation:**
 - Remove the 44oz detachable water tank from the back of the machine.
 - Fill the water tank with fresh, clean water. Do not exceed the "MAX" line indicated on the tank.
 - Place the filled water tank back onto the machine, ensuring it is securely seated. You may need to press down

firmly to ensure proper connection and water flow.

- Replace the water tank lid.

Button Control for Easier Operation

44OZ ULTRA-CONVENIENT REMOVABLE WATER TANK



Figure 3: The removable 44oz water tank for easy refilling.

3. **Power Connection:** Plug the espresso machine into a grounded electrical outlet. The machine will emit a beep sound, and the power button light will illuminate.
4. **Initial Cleaning Cycle (Preheating):**
 - Press the **Power Button** (power icon) to turn on the machine. All indicator lights will illuminate.
 - Place an empty cup or container under the coffee outlet.
 - Turn the steam knob (located on the side) counter-clockwise to release hot water through the steam wand. Let it run for 1-2 minutes to clean the internal system.
 - Turn the steam knob back to the OFF position.
 - Press the **Manual Coffee Button** (single cup icon) to run a cycle of just hot water through the coffee outlet. This helps to prime the pump and clean the system.
 - Once the water stops flowing, the machine is preheated and ready for use. The indicator lights will remain solid.

Button Control for Easier Operation

19 BAR HIGH PRESSURE ULKA PUMP



Figure 4: The intuitive button control panel for easy operation.

OPERATING INSTRUCTIONS

Brewing Espresso:

1. Prepare Coffee Grounds:

- Select either the single or double cup filter and place it into the filter holder.
- Add the appropriate amount of finely ground coffee into the filter. For a single shot, use 7-8g; for a double shot, use 16-18g.
- Use the tamper end of the coffee spoon to firmly press down the coffee grounds. Ensure the edges of the filter are clean.

2. **Attach Portafilter:** Insert the filter holder into the machine's brewing head. Turn it to the right until it locks securely

into place.

3. **Place Cup(s):** Position your espresso cup(s) on the drip tray directly beneath the filter holder's spouts. The machine features a cup warming grill on top to preheat your cups, ensuring your espresso stays warm longer.

4. **Brew Espresso:**

- For a single shot, press the **Single Coffee Button** (single cup icon).
- For a double shot, press the **Double Coffee Button** (double cup icon).
- The machine will automatically start extracting coffee. The indicator light will flash during extraction and remain solid when complete. Maximum extraction time is 1 minute.



Figure 5: The machine can quickly make personalized espresso in approximately 45 seconds for a double shot.

Milk Frothing:

1. **Prepare Milk:** Fill a stainless steel frothing pitcher with cold milk (dairy or non-dairy) to about one-third full.

2. **Activate Steam Wand:**

- Press the **Steam Button** (steam icon) to preheat the steam wand. The light will flash until it reaches the optimal temperature, then remain solid.

- Once the light is solid, turn the steam knob counter-clockwise to release steam.

3. Froth Milk:

- Submerge the tip of the steam wand just below the surface of the milk.
- Angle the pitcher slightly to create a swirling motion.
- Move the pitcher up and down slowly to incorporate air and create foam. Continue until the milk reaches your desired temperature and froth consistency.
- Turn the steam knob back to the OFF position to stop steaming.



Figure 6: The powerful steam system allows for customized milk frothing.

- ### 4. Clean Steam Wand:
- Immediately after frothing, wipe the steam wand with a damp cloth to remove any milk residue. Briefly turn on the steam again to clear any internal blockages.

WHAT'S IN THE BOX ?



Figure 7: The cup warming grill preheats cups to ensure a delicious cup of coffee.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your espresso machine.

1. **Drip Tray:** The detachable drip tray should be emptied and cleaned regularly. Simply slide it out, discard the liquid, and wash with warm, soapy water. Rinse thoroughly and dry before reinserting.
2. **Water Tank:** The water tank can be removed and washed with mild detergent and water. Rinse thoroughly to remove any soap residue.
3. **Filter Holder and Filters:** After each use, remove the filter holder and discard used coffee grounds. Wash the filter holder and the selected filter (single or double) with warm, soapy water. Use a brush to clean any stubborn residue from the filter holes.
4. **Steam Wand:** As mentioned in the operating instructions, clean the steam wand immediately after each use to

prevent milk buildup. If blockages occur, use a small needle or pin to clear the nozzle.

5. **Descaling:** Depending on your water hardness, periodic descaling may be necessary to remove mineral buildup. Refer to the full instruction manual for detailed descaling procedures and recommended descaling solutions.



Figure 8: The compact design of the espresso machine makes it easy to clean and maintain.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No water flowing from coffee outlet.	Water tank not properly seated or empty. Air in the system.	Ensure water tank is full and firmly pressed down. Run a hot water cycle through the steam wand and then the coffee outlet to prime the pump and remove air.
Coffee brews too slowly or not at all.	Coffee grounds too fine or tamped too hard. Filter clogged.	Use slightly coarser grounds or tamp less firmly. Clean the filter thoroughly.
Espresso is weak or watery.	Insufficient coffee grounds. Grounds too coarse.	Increase coffee amount or use finer grounds.
Steam wand not producing steam.	Steam button not pressed or not preheated. Nozzle clogged.	Ensure steam button light is solid. Clean the steam nozzle.

SPECIFICATIONS

Brand: Sejoy

Model Name: EM3123

Coffee Maker Type: Espresso Machine

Operation Mode: Semi-Automatic

Pressure System: 19-Bar Professional Italian Pump

Power: 1350W

Water Tank Capacity: 44oz (approx. 1.3L)

Color: Black

Product Dimensions: 12.6"D x 5.5"W x 12.3"H

Item Weight: 11.46 pounds

Special Features: Overheating and Overpressure Protected Device, Removable Tank, Cup Warmer, Milk Frother, Detachable Drip Tray & Frothing Nozzle, NTC Temperature Control System.

Included Components: Double Cup Filter, Single Cup Filter, Filter Holder, Milk Frother, Spoon with Tamper.

Manufacturer: JOTYECH healthcare Co., Ltd.

Country of Origin: China

WARRANTY AND SUPPORT

The Sejoy Espresso Machine EM3123 comes with a standard manufacturer's warranty. For specific warranty details, registration, or technical support, please refer to the warranty card included in your product packaging or visit the official Sejoy website. You may also contact customer service through the retailer where the product was purchased.

For further assistance, please retain your proof of purchase.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Answered questions about this manual

I have had my Sejoy EM3123 Espresso Machine for less than 6 months, but now when I turn it on, all the lights flash and it won't let me do anything else. How can I fix this?

When all indicator lights on the Sejoy EM3123 flash simultaneously and the machine becomes unresponsive, it typically indicates a system error or a need for priming. Please try the following troubleshooting steps: Check the Water...

[Read full answer](#)